



## Members Dining Room

BBL T20 2018/2019

### To start

<b>Spicy chicken ribs</b> siracha glaze, citrus glaze	<b>12</b>
<b>Toasted flatbreads</b> d dukkah, extra virgin olive oil	<b>8.5</b>

### Main

*\*Indicates item served with potato wedges & seasonal salad*

<b>Grain fed eye fillet of beef*</b> served with your choice of sauce: mustard & parsley / wild mushroom	<b>30.5</b>
<b>Farmed Queensland barramundi*</b> dill butter sauce	<b>22</b>
<b>Pesto seared lamb rump*</b> kalamata olive jus	<b>28.5</b>
<b>Free range chicken breast*</b> roma tomato & basil salsa	<b>27</b>
<b>Oversize pumpkin ravioli</b> pumpkin puree, baby spinach, toasted pinenuts	<b>21</b>

### Sides

<b>Bowl of french fries</b>	<b>7.7</b>
<b>Pumpkin &amp; feta salad</b> spinach, red onion	<b>7.7</b>
<b>Hand-picked green beans</b> parsley butter	<b>7.7</b>

### Dessert

<b>Chocolate brownie slice</b> fresh raspberries, crème fraiche ice cream, chocolate macadamia crumble	<b>17.5</b>
<b>Mini dessert selection</b> <i>served as platters to the table</i> double chocolate cake pops pistachio, hazelnut & raspberry friends	<b>14.5</b> <b>per person</b>

*If you have any specific dietary requirements please see your waiter*